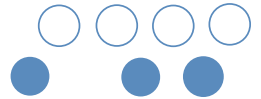


Cocktail Buffet Menu

¥3,675 per person



Tuna Tataki with White Truffle Oil, Edamame Soybeans and “Popcorn” Salad
Epoisse Cheese Profiteroles with Red Onion Marmalade
Shrimp “Salad” on Rice Crackers with Lemon Confit and Chardonnay Aioli
Duck Confit with Balsamic Peaches and Herbed Chèvre on Baguette Crostini
Deviled Eggs “B.L.T” with Bacon, Rucola and Tomato
Smoked Salmon and Prosciutto with Tomato Jam and Basil Pesto on Fork
Bruschetta with Portobello, Fresh Mozzarella, Basil and Tomato

Grilled Golden Yellow Apple and Horseradish Crème Crêpe with Hazelnut Butter
Stuffed Mushroom with Braised Pork Belly, Sage and Cambozola
Chicken Confit, Cheddar and Hazelnut Quiche with Fried Onions
Crab Beignet with Yuzu Gelée, Tobiko and Crème Fraîche
Yakitori with Long Onion and Sauce
Arancini with Smoked Salmon, Orange Zest and Capers in Champagne Crème

Fresh Fruit Tarts with Vanilla Chantilly Crème
Edamame Soybean Panna Cotta with Mandarin Oranges and Black Sugar
Assorted Chocolate Truffles
Peach Cobbler Bites
Tea, Coffee or Herbal Infusions

Minimum order: 20 portions
Menu items and prices subject to change without notice.
Prices subject to 8% service charge.
Prices include 5% government tax.